

Wisconsin Farm to School

Department of Agriculture, Trade and Consumer Protection

December 16, 2014 | SPECIAL EDITION: Wisconsin Farm to School Summit

In today's Wisconsin Farm to School newsletter, you will find:

- [About the Summit](#)
- [Conference Details](#)
- [Afternoon Workshops](#)
- [Keynote Speaker](#)
- [The 2015 Wisconsin Farm to School Conference is brought to you by:](#)



About the Summit

Wisconsin Farm to School partners are excited to announce the third Wisconsin Farm to School Summit scheduled for **January 29, 2015** at Hotel Mead in Wisconsin Rapids.

Summit participants will be "Digging In" to beginning and advanced farm to school topics, including local procurement, food safety, culinary skills, school gardens, farm to preschool, and farm to college.

This conference is different than most, featuring a full day of interactive and hands-on activities and networking sessions to expand your knowledge and support for your program. Participants will select one afternoon workshop where they will spend three hours enhancing their farm to school skill set with the most experienced staff our state has to offer.

[Register for the Wisconsin Farm to School Summit](#) [HERE!](#)

Local Food Summit

Following the Wisconsin Farm to School Summit, the 9th Annual Wisconsin Local Food Summit will be held January 30-31, 2015 at the same hotel. **You can register for both conferences for an Early Bird discounted rate until December 20, 2014 at <http://widoublesummit.eventbrite.com>.** You do not want to miss these energizing events!



Special thanks to Roundy's Supermarkets for donating a complete Salad Bar Package through [Let's Move Salad Bars to Schools](#). The Salad Bar Package will be raffled off at the end of the Summit!

[Click here](#) to see a full list of generous conference sponsors!

Limited scholarships to the Wisconsin Farm to School Summit are available. Please e-mail Vanessa Herald (vherald@wisc.edu) to apply for a scholarship before you register for the summit.

Conference Details

Hotel Accommodations

A block of rooms is available to Summit participants at a discounted rate of \$70/night for a single occupancy room.

Please call the [Hotel Mead](#) at 715-423-1500 to make your reservation. Be sure to state that you are with the "Wisconsin Farm to School Summit" to receive the discount. Please make your reservation by December 29th to receive this discounted rate.

Exhibitor Space

Interested in sharing information about your business, non-profit, organization, or program with conference attendees? We welcome you to join us as a conference exhibitor. The exhibitor area will be open to participants all day, and each exhibitor space includes a table, wireless internet access and electricity. Exhibit space is \$15 (non-profit) and \$50 (for profit), you will have the opportunity to include an exhibit space on the conference registration form.

Poster Session

Conference participants are invited to share a poster about their farm to school program. If you would like to present a poster at the Summit, please check the "poster session" box when you register online for the conference.

Conference Sponsorship

Strong partnerships make for successful farm to school programs, and your contribution is important. Is your business or organization interested in sponsoring the 2015 Wisconsin Farm to School Summit? If so, please contact Vanessa Herald (vherald@wisc.edu | 608-263-6064) to receive a sponsorship packet.

Afternoon Workshops

Farm to School Food Safety Workshop

During this workshop, participants will receive a general overview of food safety requirements for school nutrition programs and have a chance to apply their knowledge through hands on activities. The session will first cover general produce safety and the importance of tracing your food from the farm to the cafeteria. Next, with the help of a registered sanitarian, participants will brainstorm and create standard operating procedures (SOPs) applicable to F2S programs to add to their school's food safety plan. The workshop will wrap up with a discussion from a panel of experts utilizing unique farm to school activities, such as aquaponics and raising local chickens, to enhance their school or district's existing program. The panel will cover ways they addressed food safety to make their projects successful and safe for students. Walk away with SOPs and a new found appreciation for F2S Food Safety.





Culinary Skills Trainings Workshop

(limited to 48 participants)

What one piece of kitchen equipment can help you meet new federal regulations to use fruits and vegetables, increase quality, save costs, boost staff pride, and increase meal participation rates? Culinary skills! This dynamic workshop, led by Wisconsin School Food Service Directors, will demonstrate basic culinary skills for school meals, introduce successful recipes that highlight local food items and walk through creative sodium reduction through the use of herbs and spices. Culinary skills aren't just for school staff. Classroom cooking is a great way to engage students in your farm to school program and increase meal participation. A portion of the training will focus on teaching culinary skills to students of all ages. This training will be hands-on for participants. Bring your favorite recipes for a share fair. All participants will receive a print edition of a new

Wisconsin Local Food Cycle Menu.

Keynote Speaker

About Deborah Kane, Keynote Speaker

Deborah Kane was appointed as USDA's National Director of Farm to School in January 2012 to promote and expand USDA's Farm to School efforts by implementing the provisions provided in the Healthy, Hunger-Free Kids Act (HHFKA) of 2010. She oversees a new farm to school grant program, and continues to look for creative ways to increase schools' access to healthy, local foods. Kane leads the inter-agency farm to school team, advises the Administration on farm to school policies, key strategies and priorities, and promotes and represents federal farm to school programming to Congressional subcommittees, external stakeholders, and other interested parties. USDA expects to enhance schools' ability to work with regional producers, create economic opportunities for food producers of all kinds, and empower schools to increase or augment programming that builds food literacy among the nation's children.



Local Food Procurement Training

Across Wisconsin, more and more schools are developing farm to school programs which couple serving local foods with complementary education and engagement activities. This may seem easy at first, but with all of the procurement regulations which govern school meal programs, it leads to some uncertainty about the rules for procuring local foods. During this session, presenters Vanessa Zajfen, the Midwest lead for the USDA Farm to School Program; Sarah Elliott, the WI Farm to School Coordinator at the WI Department of

Agriculture, Trade, and Consumer Protection; and Randy Jones, Procurement Specialist for the WI Department of Public Instruction, will provide hands-on activities and instructions to ensure a successful, open, fair, and competitive process. During this training, we will discuss the fundamental principles of competitive procurement and the variety of mechanisms that can be used to procure local products, including both informal and formal procurement methods. Participants will receive a copy of the USDA Procuring Local Foods for Child Nutrition Programs Guide.

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School Gardens: Growing for the Future

(limited to 48 participants)

In this workshop, participants will review best practices for youth garden planning, design, and implementation while considering strategies to sustain a garden program through the winter months and for years to come! In addition to a field trip to local school greenhouse, this workshop will include developing a mission and goals for your garden program, tips for engaging your garden community, and hands-on activities perfect for any classroom. Throughout, participants will share lessons learned and successes from their garden program and will hear about other youth garden programs across the state.

Farm to Preschool: Bringing Farm to School to Our Youngest Learners

Local food, nutrition education, and gardens aren't only for school aged children. Join us in celebrating farm to school activities for preschool, nurseries, Head Start, center-based, and family home child care programs. In this workshop, we will discuss strategies for sourcing local food, share nutrition-based resource ideas, and learn best practices for garden-based learning. Come share your farm to preschool story or be inspired by others!

Farm to College

Farm to School efforts are generally thought of as being connected to formal K-12 educational settings. Increasingly, however, universities and colleges throughout the nation have been working to join the movement to source locally, provide agriculture and nutrition related engagement opportunities, and promote healthy food related habits among students. Join us as we dive into the Farm to College world, where we will hear about initiatives, challenges, and successes from professionals and students involved on campuses around Wisconsin. This session will provide the perfect opportunity to network with others, brainstorm, and ask questions about how to grow the Farm to College movement in your community or institution!

The 2015 Wisconsin Farm to School Conference is brought to you by:

[Wisconsin Department of Public Instruction](#)

[Center for Integrated Agricultural Systems](#) at the [University of Wisconsin-Madison](#)

[Community GroundWorks](#)

[Wisconsin Center for Environmental Education](#)

[Wisconsin Department of Agriculture, Trade and Consumer Protection](#)

[Get Active Wood County](#) and the [Wood County Healthy Department](#)

FOR MORE INFORMATION, contact DATCP's Sarah Elliott at 608-224-5046 or sarah.elliott@wisconsin.gov.